

What is claimed is:

1. A food comprising a water and oil emulsion containing a mesomorphic phase of edible surfactant, less than 5 wt. % edible triglyceride fat and at least 0.0001 wt. % lipophilic flavor.
2. The food according to claim 1 wherein said emulsion is bicontinuous.
3. The food according to claim 1 wherein the emulsion comprise a first phase of gelled edible surfactant and a second phase of gelled biopolymer said second phase comprising lipophilic flavor.
4. The food according to claim 1, comprising bulk regions of said mesomorphic phase.
5. Food according to claim 1 comprising at least 5% by volume of mesomorphic phase.
6. Food according to claim 1, comprising from 0.1 to 30 wt % of edible surfactant.
7. Food according to claim 1, comprising from 0.1 to 30% of biopolymers.
8. Food according to claim 1, wherein the edible surfactant comprises a partial glyceride.
9. Food according to claim 1, comprising from 1 to 30% by weight of edible nonionic surfactants and from 0.005 to 10% by weight of edible ionic surfactant.

10. Food according to claim 1 being a product selected from the group of dressings, mayonnaise, and spreads.
11. Method for the preparation of a food comprising preparing mesomorphic phase of edible surfactant in a first stream, preparing a gelled biopolymer comprising lipophilic flavor in a second stream and combining said first and second streams to form an edible emulsion.
12. A food comprising an emulsion including a first phase of gelled edible surfactant and a second phase of gelled biopolymer, said second phase comprising triglyceride fat at a level of 5 wt. % or less based on the weight of the emulsion and a lipophilic flavor.
13. The food according to claim 12 wherein said emulsion comprises from 0.1 to 5 wt. % triglyceride fat.
14. The food according to claim 13 wherein said emulsion comprises from 0.2 to less than 5 wt. % triglyceride fat.
15. The food according to claim 14 wherein said emulsion comprises from 0.5 to 3 wt. % triglyceride fat.
16. The food according to claim 15 wherein said emulsion comprises from 1 to 2 wt. % triglyceride fat.
17. The food according to claim 12 comprising from 0.1 to 5 wt. % triglyceride fat, based on the total weight of the food.

18. The food according to claim 17 comprising from 0.2 to less than 5 wt. % triglyceride fat, based on the total weight of the food.
19. The food according to claim 18 comprising from 1-3 wt. % triglyceride fat, based on the total weight of the food.
20. The food according to claim 12 wherein said food is an edible spread.
21. The food according to claim 20 wherein said food is an edible, plasticized spread.
22. The food according to claim 20 wherein said food is butter-flavored.
23. The food according to claim 12 comprising from 0.001 to 0.5 wt. %, based on the total weight of the food, lipophilic flavor.
24. The food according to claim 12 comprising from 0.001 to 0.5 wt. %, based on the weight of the emulsion, lipophilic flavor.
25. A food comprising an emulsion having at least two phases, said emulsion including a phase of gelled biopolymer, said gelled biopolymer phase comprising triglyceride fat at a level of 5 wt. % or less based on the weight of the emulsion and a lipophilic flavor.
26. The food according to claim 1 comprising 0.0005% lipophilic flavor.